

Appl. No. : PCT/BE2005/000019  
Filed : February 14, 2005

## AMENDMENTS TO THE SPECIFICATION

**Please add the following header and paragraph immediately after the Title of the Invention:**

### Related Applications

This application is a US National Phase of International Application No.: PCT/BE2005/000019, filed February 14, 2005, designating the US and published in English on August 25 2005 as WO 2005/077195, which claims the benefit of European Application No.: 04447039.1, filed February 13, 2004.

**Please add the following header and paragraphs on page 15, line 15:**

### Brief Description of the Figures

The patent or application file contains at least one drawing executed in color. Copies of this patent or patent application publication with color drawings will be provided by the Office upon request and payment of the necessary fee.

The figure 1A shows the nice cut-ability of an apricot tart foreseen 24 hours earlier with a cold gelling glaze according to the invention compared to the cut-ability of the same product provided with a cold thixotropic glaze as available on the market (Fig 1B).

The figure 2 presents different views on a mixed fruit tart foreseen with a cold gelling glaze according to the invention, revealing a perfect cut and a nice general texture. A: a cut through the tart revealing a perfect cut. Detailed top (B) and side (C) view.

The figures 3A-E present the evolution in time of the texture (firmness) of a cold gelling glaze (figs. 3A, B, D - time: 0, 24 and 48 hours respectively - max. peaks: 11.8, 19.4 and 28.4 respectively) and of a cold gelling glaze on apricots (figs. 3C, E - time: 24 and 48 hours respectively - max peaks: 118.4 and 139.2 respectively). The control measurement was performed at 25°C whereas all other measurements were done at a temperature of 10°C-12°C.

The figure 4 illustrates how the firmness (in grams) of a cold gelling glaze and a standard thixotropic glaze change in time when in contact with apricots.

The invention will now be described in further details in the following examples and embodiments by reference to the enclosed drawings, which are not in any way intended to limit the scope of the invention as claimed.

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**Please delete lines 1-29 on page 26 of the Specification as filed (the headers and the paragraphs [0102]-[0106].**

**Please add an Abstract provided herewith as the last page of the Specification.**